



Electrolux

air-o-convect LPG Gas Hybrid Convection Oven 202

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-convect

LPG Gas Hybrid Convection Oven 202

269715 (AOS202GCD2)

LPG Gas Hybrid Convection
Oven 202 230 V/1ph/60Hz

Short Form Specification

Item No.

Convection oven with direct steam: 90% steam saturation in 4 minutes.
air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness. Manual injection of water to add additional moisture in the cell.

air-o-clean: built-in cleaning system with four automatic pre-set cycles and one semi-automatic cleaning cycle.

Cooking cycles: hot air (25-300 °C) combined with 11 different humidity settings, ranging from browning to baking and par-steaming. 2-step cooking with the possibility to combine different cycles. Full speed and pulse ventilation controls. Food probe for precise cooking. Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.

Supplied with n.1 trolley rack 2/1GN, 63mm pitch and door shield.

Main Features

- Dry hot convection cycle 25 °C to 300 °C ideal for low humidity baking.
Automatic moistener (11 settings) for boiler-less steam generation.
-0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
-1-2 = low moisture (small portions of meat and fish)
-3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
-5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
-7-8 = medium-high moisture (stewed vegetables)
-9-10 = high moisture (poached meat and jacket potatoes)
- Double step cooking (first phase with moisture, second phase dry for browning).
- Core temperature probe.
- Variable fan speed (radial fan): full speed or pulse ventilation (Hold) for baking and slow cooking.
- Hold function for keeping food warm at the end of a cycle.
- Exhaust valve electronically controlled to extract excess humidity.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Gas burner is certified by Gastec for high efficiency and low emissions.

Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

Optional Accessories

- Couple of grids for whole chicken 1/1GN (8PNC 922036 ☐ per grid)
- Trolley with tray rack for 20x2/1GN ovens PNC 922044 ☐ and bcf, 63mm pitch
- Trolley with tray rack for 16x2/1GN ovens PNC 922046 ☐ and bcf, 80mm pitch
- Trolley with banquet rack 92 plates for 20x2/1GN ovens and bcf, 85mm pitch PNC 922055 ☐

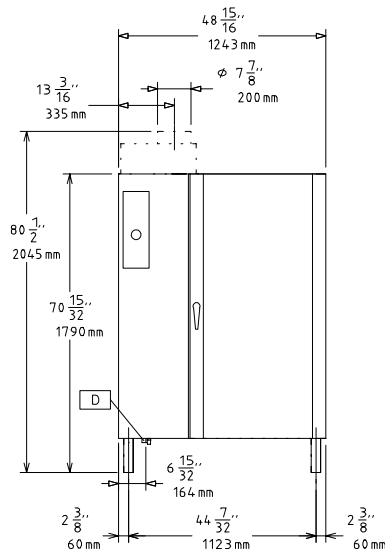
APPROVAL: _____



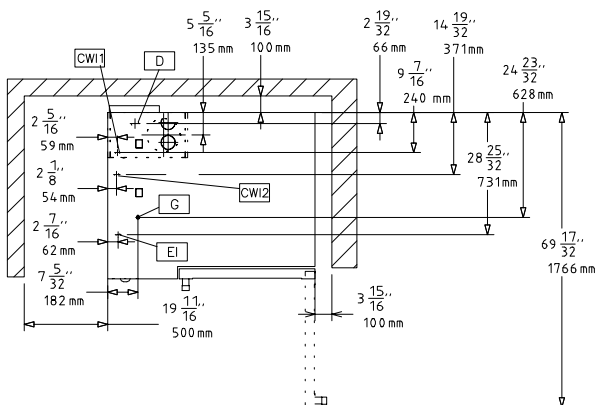
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Front



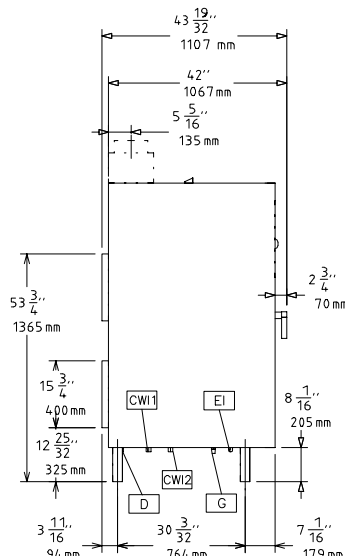
Top



CWI = Cold Water inlet
D = Drain
DO = Overflow drain pipe

EI = Electrical connection
G = Gas connection

Side



Electric

Supply voltage:

269715(AOS202GCD2)

230 V/1N ph/50/60 Hz

Circuit Breaker required

Gas

ISO 7/1 gas connection diameter: 1" MNPT

LPG:

Pressure: 11" w.c. (27.4 mbar)

Heating elements: 187495 BTU (55 kW)

Total thermal load: 187495 BTU (55 kW)

Water:

Water inlet "CW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure: 1.5-4.5 bar

Drain "D": 2"

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

Installation:

Clearance: 5 cm rear and right hand sides.

Suggested clearance for service access: 50 cm left hand side.

Capacity:

GN: 20 - 2/1 Gastronorm

GN: 40 - 1/1 Gastronorm

Max load capacity: 200 kg

Key Information:

Net weight: 378 kg

Shipping weight: 408 kg

Shipping height: 1795 mm

Shipping width: 1243 mm

Shipping depth: 1107 mm

Shipping volume: 2.47 m³



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Included Accessories

- 1 of Trolley with tray rack for 20x2/1GN ovens and bcf, 63mm pitch PNC 922044
- 1 of Door shield for pre-heating oven, without trolley, 20 GN 2/1 PNC 922095
- 1 of Control panel filter for 20xGN2/1 ovens PNC 922249

Optional Accessories

- Automatic water softener for ovens PNC 921305 ☐
- Resin sanitizer for water softener PNC 921306 ☐
- Pair of 1/1 GN AISI 304 grids PNC 922017 ☐
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036 ☐
- Trolley with tray rack for 20x2/1GN ovens and bcf, 63mm pitch PNC 922044 ☐
- Trolley with tray rack for 16x2/1GN ovens and bcf, 80mm pitch PNC 922046 ☐
- Thermal blanket for 20x2/1GN PNC 922049 ☐
- Flue condenser for air-o-system gas 20x2/1GN PNC 922050 ☐
- Trolley with banquet rack 92 plates for 20x2/1GN ovens and bcf, 85mm pitch PNC 922055 ☐
- Pastry trolley for 20x2/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven PNC 922069 ☐
- Non-stick universal pan 1/1GN H=20mm PNC 922090 ☐
- Non-stick universal pan 1/1GN H=40mm PNC 922091 ☐
- Non-stick universal pan 1/1GN H=60mm PNC 922092 ☐
- Aluminium oven grill 1/1GN PNC 922093 ☐
- Door shield for pre-heating oven, without trolley, 20 GN 2/1 PNC 922095 ☐
- Water filter for ovens 20x2/1GN, 1,8 lt/min PNC 922104 ☐
- Kit HACCP EKIS PNC 922166 ☐
- Side external spray unit PNC 922171 ☐
- Pair of 2/1GN aisi 304 stainless steel grids PNC 922175 ☐
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922179 ☐
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189 ☐
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190 ☐
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191 ☐
- Basket for detergent tank - wall mounted PNC 922209 ☐
- Flue condenser for gas combi steamers and convection ovens PNC 922235 ☐
- 2 frying baskets for ovens PNC 922239 ☐
- Heat shield for 20x2/1GN PNC 922242 ☐
- Retractable spray unit for 20GN1/1&2/1 ovens PNC 922263 ☐
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ☐
- Kit integrated HACCP for ovens PNC 922275 ☐
- Kit to convert from LPG to natural gas PNC 922278 ☐
- Adjustable wheels for 20GN 1/1 and 2/1 lengthwise ovens PNC 922280 ☐
- Baking tray for baguette 1/1GN PNC 922288 ☐
- Aluminium oven grill GN 1/1 PNC 922289 ☐
- Egg fryer for 8 eggs 1/1GN PNC 922290 ☐
- External reverse osmosis filter for ovens PNC 922316 ☐



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